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Dear K&L Wine Club Members,

It is hard for me to believe that the year is already a bit more than half over! The weather is starting to warm up finally, and I promise that we will have plenty of wines perfect for warmer weather that you can enjoy chilled or with your favorite backyard barbecue fare. This month, three out of the eight wines that we are sending are Spanish wines, and the reason is simple: Along with the Rhône/Languedoc, Spain has the world's best wine values.

This month's two Signature Red Club wines are both made in Spain from the Tempranillo grape but their different appellations greatly affect their styles and personalities. Our first selection is the 2008 Izadi Reserva Rioja, a more feminine interpretation of Tempranillo with a Burgundian nose of red cherries and a supple, elegant body and structure. The second offering is the 2008 Finca Villacreces Ribera del Deuro. It screams new world with ripe, fleshy fruit and accents of rich, mocha-laced oak. This property is right next to the famed Vega Sicilia, one of the most renowned wineries in the world. Tempranillo is one of Spain's most popular grape varieties, and this month you get to taste two great and very individual interpretations.

Our Premium Club's two wonderful offerings really trumpet the best of what each region has to offer. We start off with the 2012 Domaine Des Côtes Blanche Sancerre from the Loire Valley in France. This wonderfully bright and brisk Sancerre wants to be paired with oysters on the half shell, or a mouth-watering summer salad. Next we have the 2009 "Starmont" Cabernet Sauvignon Napa Valley, a deliciously pure and well-made Cabernet Sauvignon made by Merryvale. It flawlessly mingles dark fruit, sexy oak and fine tannins in a package made to be enjoyed with your favorite grilled meats.

We have two flavor-packed red wines this month for our Best Buy Club. First is the 2009 Mylord "Cuvée Milady" Bordeaux Rouge, an excellent example of a fantastic value from the famed 2009 Bordeaux vintage. It is always great to be able to drink a nice Bordeaux for \$10 and it is even better when the wine is from one of the greatest vintages of the last 50 years! The other spectacular value is the 2009 Capcanes Mas Donis Barrica Monstant Spain, an amazing value from our friends in Spain. A great wine made mostly from Grenache with a little Syrah, this can give even the best Côtes-du-Rhône a run for its money. Enjoy these two great values—they stack up against anything you'll find anywhere else.

The Italiano Club this month features two wines perfectly suited for the warmer weather. First we have the 2009 Ca Rossa Barbera d'Alba Vigna Mulassa, a vibrant, fruity red that should sing when paired with brick-oven pizzas, spicy pasta or grilled pork. The second selection is the 2012 Giuliano Pecorino Terre di Chieti, a gorgeous white wine from the Abruzzo that displays pretty fruit and great minerality while retaining its uniquely Italian feel. Our two Italiano Club offerings this month will make it that much easier to enjoy the summer weather.

Do not miss the super specials for Club members on page 12, including a great Chablis.

Cheers & Go "World Champion" SF Giants
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2008 Izadi Reserva Rioja, Spain

Certain wine regions come to mind when I think of certain places: Napa Valley for California, Tuscany for Italy, Barossa for Australia and Rioja for Spain. Rioja is easily the best known wine coming out of Spain; the name conjures up memories of elegant, fruit-driven, Burgundy-esque wines that had dust on their bottle necks and wire mesh encased around the bottles to ensure authenticity. Spain as well as Rioja has come a long way since then. Now, thanks to an influx of early EU financing, much of Rioja has modernized. Rioja wines now show an amazing amount of improvement, without having lost their unique identity.

Rioja is generally a blend of red grape varieties. Usually it consists of a majority of Tempranillo grapes blended with several other varieties, including Garnacha (Grenache), Graciano and Mazuelo and many others. Tempranillo grapes have an almost

electric purple color and a Cabernet Sauvignon-like feel, but they are slightly softer in tannin structure as well as sugar and alcohol level. Think of a more feminine version of Cabernet Sauvignon.

Izadi is located in Rioja Alavesa, which is in Navarra, along the northeast center of Spain. Izadi was founded in 1987 by the Anton family, who decided to open a winery after years of running vineyards in Villabuena de Alaba. The word Izadi means nature, and the winery Izadi strives to produce a clean, natural style of wine that embodies the grapes and the terroir and micro-climate from which they come.

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

Your re-order price for this wine as a club member is: \$19.99 per bottle.

2008 Finca Villacreces Ribera del Duero, Spain

If the 2008 Izadi Reserva Rioja is a feminine version of Tempranillo, then Ribera del Duero would be the masculine version. Ribera del Duero is located in the Castilla y Leon region, a large area that stretches from Spain's west coast to just about the dead center of the country. Ribera del Duero lies directly south of Rioja. The wines of Ribera del Duero are more new world in style, with darker colors, higher sugar and alcohol levels and a bit more new oak. While Riojas feel Burgundian, Ribera del Dueros have a distinctly California Cabernet Sauvignon feel, with rich dark fruit and flashy oak accents.

Finca Villacreces is on one of the most sought-after pieces of land in all of Ribera del Duero. The estate of Finca Villacreces sits next to Vega Sicilia, which is perhaps the most famous of all Spanish wine producers. Written evidence shows that vines were first planted on the Finca Villacreces estate in the 13th century. During the 14th century, the estate was run by Saint Pedro de Villacreces; later on, with its perfect conditions for prayer and retreat, it became a monastery. In the 20th century, the property belonged to a wealthy, aristocratic family from Valladolid who spent their holidays and weekends there. Including a 200-year-old forest, the estate comprises a total of 285 acres. In the early 1970s, 100 acres of



Vineyards of Idazi, Rioja Alavesa, Navarra, Spain.

vineyard were planted, and the plantings have now been increased to 150 acres. In 2003, the Anton family purchased the estate and invested in revitalizing both the estate buildings and the vineyards. The property is situated at 2300 feet above sea level on poor soils comprised of lime, gravel, sand and quartz, which naturally keep yields low (the estate averages 1.6 tons per acre). The proximity to the Duero river helps protect the vines from, and reduce the effects of, the frosts that are common in the Ribera del Duero.

The 2008 Finca Villacreces Ribera del Deuro is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering, this could be paired with a grilled rib-eye, spicy red pasta dish or flavorful Spanish tapas.

Your re-order price for this wine as a club member is: \$29.99 per bottle.



Estate of Finca Villacreces, Ribera del Duero.

Premium Wine Club

2012 Domaine des Côtes Blanche Sancerre

Domaine des Côtes Blanches was first established back in the 1930s by Bernard and Pierre Millet. Located in the village of Bué, the domaine was originally a working farm that just happened to have a small vineyard on it. Bernard and Pierre came to realize that the soil structure was better suited for their grape vines than for their fruit and vegetable crops. They decided to focus on producing wine of the region, and planted grapes, particularly Sauvignon Blanc, on their absolute best parcels. An avid traveler, Pierre would take his wines wherever he went; before they knew it their wines were being offered from Nice to Paris. In 1980 it was time for the second generation to take the reins and so François and Monique took over. They expanded the estate to 21 hectares of vineyards (fifteen hectares of Sauvignon Blanc and six of Pinot Noir).

Five years ago, after returning from his studies in Beaune, Nicolas, the son of François and Monique, joined the family-run estate and brought with it his own new, energized passion. The family is dedicated to the land and to the environment that surrounds them. All of their farming is done organically. Harvest dates are dictated by nature not the calendar, only gravity systems are used (no pumps), and all of the wines are allowed to rest six to eight weeks after bottling before release.

The 2012 Domaine des Côtes Blanche Sancerre is pale yellow in color with hints of flashing green. Aromatically the wine has a nice fruity component of crispy white peaches, melon, yellow plums and the typical presence of notes of flinty minerals. On the palate it has a nice richness and persistence and is very nicely balanced with fruit texture, mineral and acidity. Its very nice length gets even better as the bottle breaths. If you can get your hands on a round of the local goat cheese Crottin de Chavignol, call it a day: you have a perfect match for this wine. Or, try this with pan-roasted shellfish with just a touch of butter and a squeeze of lemon. It would also pair up nicely with your Friday night sushi. —*Eric Story, K&L buyer of wines from the Loire Valley*

Your re-order price for this wine as a club member is: \$14.99 per bottle.

2009 Starmont Cabernet Sauvignon Napa Valley

Merryvale, located in downtown St. Helena in the heart of Napa Valley, was the first winery built in Napa after the repeal of prohibition. Merryvale produces a wide range of wines; they use their Starmont label for their entry-level Napa Valley offerings. Merryvale is an impressive winery to visit, with gorgeous grounds, an impressive cellar/barrel room and a wide array of higher-end offerings that showcase some great vineyards and terroir all along Napa Valley.

Here's a common saying in the wine business: Jesus performed the first miracle turning water into wine, now we're waiting for the second miracle turning wine into profit! The closest to a safe bet for a California wine producer is to make a good Cabernet Sauvignon from Napa Valley. Unless the vintage is an absolute disaster, a well-made, fairly priced Cabernet Sauvignon from Napa Valley will always sell. 2009 was a very-good-to-great vintage for Napa Valley, and the Starmont Cabernet Sauvignon is an excellent value.

Deep ruby red in the glass with aromas of baker's chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. With layer after layer of unfolding fruit and tannin, this wine has a subtleness and length that allow it to be both big yet supple. You could pair it with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

Your re-order price for this wine as a club member is: \$14.99 per bottle.



Merryvale vineyards, Napa Valley.

Best Buy Wine Club

2009 Capcanes Mas Donis Barrica Montsant, Spain

While Tempranillo may be a more regal grape varietal, Garnacha, better known as Grenache, is Spain's most widely planted grape. The origin of the Grenache grape is traced back to the 15th century and the Aragon Kingdom in Spain; from there it likely traveled over to the Languedoc-Roussillon, which was under the rule of Spain at the time. Grenache is an amazingly versatile grape. Its versatility allows it to grow successfully in a multitude of soil types, geography and micro-climates, and it can manifest many different styles and tastes. It is used to produce high-end wines from the Priorat in Spain that can fetch between \$40 and \$500; it can also be blended into other wines or sold as a main component for wines that sell for under



The village of Capcanes in the Priorato hills, northeastern Spain

\$20, delivering quality much greater than that meager price tag suggests.

Capcanes (a village as well as the name of a winery) is hidden away in the Priorato hills inland from Tarragona in northeastern Spain. At the turn of the 19th century the area was densely planted to vineyards, but Phylloxera devastated the plantings; only 20% of the original vineyards remained after the epidemic. A majority of the replanted vineyards were planted to Grenache. To compete in the ever changing and competitive wine market, five families came together in 1933 to collaborate and establish a Cooperative for the village of Capcanes, where large quantities of grape could be handled efficiently and economically. The Cooperative was heavily involved in producing bulk wine in one way or another until the mid 1990s, when the quality of the grapes and wine began to get noticed. In 1996 the Jewish community in Barcelona asked Capcanes to produce a special kosher wine, which was so successful it laid the groundwork for producing not just bulk wines but world-class wines labeled Capcanes.

A blend of 85% Garnacha (Grenache) and 15% Syrah from vines that are 35 to 50 years old, and aged for eight months in American and French oak, the 2009 Capcanes Mas Donis Barrica Monstant is an absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, *pain grillé* and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

Your re-order price for this wine as a club member is: \$9.99 per bottle.

2009 Château Mylord “Cuvée Milady” Bordeaux

Anyone who has been following the magnificent 2009 Bordeaux wines knows that the weather was perfect throughout the whole growing season. That is quite rare for Bordeaux. That results in very well-made wines from lesser properties—that is if the winemaker knows what he/she is doing. In a great vintage, the properties that make lower-priced wines do not have to spend money on vineyard management to produce excellent wines. Great growing conditions mean excellent grape health, which should result in very good to great wine depending on the terroir.

The Mylord has been one of our most successful 2009s, and why not—the wine is delicious. It has perfect balance for ageing, and it has tons of fruit to enjoy now. Clyde's tasting notes: “Wow! This is even better than their 2005. Fine focus; a very fruit forward wine. Good structure, but the fruit covers the tannins. A great price.”

According to Robert Parker: “Always a consistent winner. I have enjoyed previous vintages (particularly the 2005) of this cuvee. It is an excellent example of how much bang one can get for the buck. The deep ruby/purple-tinged 2009 reveals pure black currant and black cherry fruit, soft tannins, and a round, medium-bodied, luscious finish. Enjoy it over the next 2-4 years.” (April 2010)

Your re-order price for this wine as a club member is: \$9.99 per bottle.

Club Italiano *Notes by Greg St. Clair, K&L's Italian wine buyer.*

2009 Cascina Ca' Rossa “Vigna Mulassa” Barbera d'Alba

I met Angelo Ferrio many, many years ago. Once you meet him you can't forget him or his laugh. Several years ago I was dining at A-16 in San Francisco (now there's A-16 Rockridge as well). This sound comes to my ears and I say to myself, what *is* that? Then it dawns on me. I turn, and there at the far end of the restaurant is Angelo seated with his back to the wall, face to the ceiling, sending laughter all about. A more real, down-to-earth and fun-loving man would be hard to find. Angelo is the veritable salt of the

earth. His winery, Cascina Ca' Rossa, is in the Roero, on the "other side" of the river Tanaro (pronounced TÁ-na-ro), across from the famous communes of Barolo and Barbaresco. The Roero was once known more for its peaches. Yes, Piemontese peaches were a giant crop once upon a time. Then the boom of the white grape varietal Arneis took off in Roero. It has taken a long time and a lot of learning but the region is just now becoming known for its red varietals Nebbiolo and Barbera.

Angelo's family has been growing grapes and making wine for decades but it wasn't until 1995 that their first commercial bottling emerged. Friendships with winemaker Matteo Correggia and consulting enologist Beppe Caviola had convinced the jovial Angelo that his vineyards were very well positioned and he could make excellent wines. It was a difficult learning curve, but Angelo persisted and his wine is now outstanding. The 2009 Cascina Ca' Rossa Barbera d'Alba "Vigna Mulassa" is aged for 18 months in large Slavonian oak barrels. This Barbera seamlessly integrates the grape's vibrant fruit character and spicy undertones with a real feeling of the region. The wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak. I can see his smile now. You'd love him.

Your re-order price for this wine as a club member is: \$27.99 per bottle.



Angelo Ferrio, owner of Cascina Ca' Rossa.

2012 Tenuta Giuliano Pecorino Terre di Chieti

Last year we introduced the previous vintage of this wine, and it was an immediate hit (that means it sold out right away). So I figured, why not go back to the well! Last year I wrote "This wine has an exotic nose that just flows out of your glass, full of wild flowers, honey, middle-eastern spice and just a tang of the sea. On the palate the wine has density and richness but is highlighted by a vibrant central acidity with glints of mineral that stretch the finish on and on. This Abruzzo stunner is the perfect accompaniment to seafood pasta or Asian cuisine, and it's a great choice when you want to play Stump the Sommelier!" Well, it would be difficult for me to top that effort, and in fact that's exactly what this year's wine tastes like as well—except that it may be more profound. It has deeper, more saturated flavors and it has an almost oily richness to it.

I sat with a bottle of this wine contemplating the Pecorino grape—its density, aromatics, yet striking focus—and looked for some comparison to other grape varieties. Unfortunately this is something one has to do for Italian wine grapes, with their many weird names and unpronounceable words. People generally want me to give comparisons; if it's something like a Cabernet, or something like a Sauvignon Blanc, it simplifies the learning curve.

And with this grape, it finally came to me! This is "like" French Viognier. It has the aromatics, body and density; and French Viogniers usually have an oily richness to them. Most food and wine pairings couple



Antonio Patricelli, owner of Tenuta Giuliano.

American Viognier with Asian dishes, because while they have the aromatics and density they lack the central focus, hence the peanut sauce and curry matchings. That is sort of a drier, less flowery version of the Gewurztraminer/Riesling category. But I think this wine has more character and needs Sea Bass, Lobster or maybe even some Tuna Sashimi. Give it a try and let me know what you think, and remember to buy quickly—it won't last!

Your re-order price for this wine as a club member is: \$11.99 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

____ Bottle(s) of 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington @ \$26.99 per bottle

This wine is a dark, rich red with some fiery purple hues. Aromas of plum, blackberry liqueur and cocoa powder rise from the glass. The wine's solid structure has layers of dark fruit, coffee, spice and cocoa accents with good acidity and fine-grained tannins. The finish is long and smooth with a delicious, harmonious melding of fruit, oak and tannin. This wine can be paired with any grilled meat, rich red pasta dish or anything else that needs a big red wine to accompany it.

____ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle

As delicious as it is, the 2005 Miguel Merino Reserva Rioja also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

____ Bottle(s) of 2010 Jimenez-Landi “Sotorrondero,” Méntrida, Spain @ \$19.99 per bottle

The 2010 Jimenez-Landi “Sotorrondero” Méntrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It's ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

____ Bottle(s) of 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California @ Please Inquire

This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

____ Bottle(s) of 2010 La Fenêtre “Presqu'île” Pinot Noir Santa Maria Valley @ Please Inquire

The 2010 La Fenêtre “Presqu'île” Pinot Noir Santa Maria Valley is the best wine I have tasted from La Fenêtre to

date. The nose is rich with dark cherry aromas, hints of spice and a feeling of warmth and depth. The palate reveals a wine that is densely packed with dark berry fruit that runs the gamut from cherry to berry fruit flavors. A great balance of fruit, tannin and alcohol slowly unfolds as the wine breathes in the glass and reveals more and more complexity and nuance. Still very youthful, this wine can definitely benefit from decanting an hour or two in advance so it can truly strut its stuff. It can be paired with a juicy pork chop or a nice leg of lamb.

____ Bottle(s) of 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley @ Please Inquire
This Cabernet Sauvignon is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

____ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire
Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle
In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —*Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines*

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire
The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

Premium Wine Club Previous Offerings

____ Bottle(s) of 1999 Bodegas Puelles Gran Reserva Rioja @ \$14.99 per bottle
I would suggest serving this with a grilled Ribeye steak, grilled lamb, braised duck leg, or mushroom-based pastas and risottos. It is a steal at this price and I expect we will sell nearly as much to the staff as we do to Club members who wish to re-order such a tasty bottle of Rioja! — *Joe Manekin, K&L Spanish Wine Buyer*

____ Bottle(s) of 2010 Gainey Santa Rita Hills Chardonnay @ \$14.99 per bottle
A delicate balance of power, depth and richness without feeling heavy or cloying. A rich golden hue in the glass, the wine offers up aromas of baked apples, honey, hazelnuts and brioche. On the palate the wine balances tropical fruit, hints of pear and the perfect undercurrent of rich, buttery oak. The finish is suave, with the fruit and oak receding simultaneously to leave just a hint of pear and spice notes on the tongue. I would pair this wine with richer seafood, roasted chicken or a cheese plate. This received 91 points from *Wine Enthusiast* and 90 points from Robert Parker's *Wine Advocate*.

____ Bottle(s) of 2010 Château L'Argenteyre, Médoc @ \$14.99 per bottle
This is a dark and brooding wine. It appears dark purple in the glass with aromas of cocoa, graphite, baking spice and dark fruit notes. The palate is a dense melding of plum, blackcurrant, blackberry and lavender flavors with a touch of oak. This wine can be enjoyed with a pork chop or grilled steak. In January of this year the *Wine Spectator* agreed with us on the quality of the 2010 Chateau L'Argenteyre—they awarded it a 90-point score.

____ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire
This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker's chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

_____ Bottle(s) of 2010 Clos Reissier Pouilly-Fuissé @ \$14.99 per bottle

This bright and charming Chardonnay is from a vineyard currently submitted for formal consideration to promotion to Premier Cru. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this wine absolutely classic for the appellation. It is fine and elegant in character, with lovely minerality and very lively fruit. It will pair well with grilled fish or a roast chicken. Bravo to the producers at the Cave de Chaintré for this lovely wine.

_____ Bottle(s) of 2009 Simi Cabernet Sauvignon Alexander Valley @ Please Inquire

The 2009 Simi Cabernet Sauvignon is the best I have ever tasted from this estate. The nose starts out subtly with aromas of bakers chocolate, maraschino cherries, baking spices and hints of cedar. The palate goes on to reveal flavors of red plum, cranberry, red cherry, milk chocolate and notes of cedar and clove. The finish is smooth and harmonious, with layers and complexity continuing to unfold. This Cabernet Sauvignon can be paired with all kinds of red meat dishes and it can be enjoyed perfectly well on its own.

_____ Bottle(s) of 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift.

_____ Bottle(s) of 2010 Domaine Roche Côtes de Rhône @ \$14.99 per bottle

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

_____ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly “Vieilles Vignes” Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottle(s) 2010 DeLoach “Cool Coastal Vineyards” Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

_____ Bottle(s) 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma @ \$14.99 per bottle

The 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

_____ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

_____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ **Special price: \$11.99 per bottle**
From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers' favorites. Enjoy this with some nice grass-fed beef. *Wine Advocate* gave this wine 90 points. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2011 Herre Reserve Sauvignon Blanc, Côte de Gascogne @ \$8.99 per bottle
This Sauvignon Blanc has a perfumed nose and a vibrant, grassy taste. Some lime aromas and flavors keep this wine very interesting for drinking by the pool this summer. It will complement a light dinner of filet of sole or even some steamed clams. In fact, put a bit of the wine in the water in which you cook the clams.

_____ Bottle(s) of 2011 Lynx “The French Connection” Shiraz, Franschhoek South Africa @ \$10.99 per bottle
The wine's bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

_____ Bottle(s) of 2011 Domaine Lafage “Côté Est” Proprietary White Languedoc-Roussillon @ \$8.99 per bottle
A blend of 60% Grenache Blanc, 30% Chardonnay and 10% Marsanne aged in stainless steel tanks on the lees. The wine displays aromas of white flowers, nut skin, green fig and green apple notes. The palate has nice, racy acidity with flavors of white grapefruit, nectarine, citrus and green apple. The wine is bright, fluid and tasty and can be paired with salads, seafood and cheeses or enjoyed as an apéritif before your meal.

_____ Bottle(s) of 2011 Domaine d'Andezon Côtes du Rhône @ \$10.99 per bottle
A blend of 90% Syrah and 10% Grenache, the 2011 Domaine d'Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of black currant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods needing a fruit-driven wine with the acidity to compliment the meal rather than overwhelm it.

_____ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle
This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

_____ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle
When we finally found the juice for this year's wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

_____ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle
The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

_____ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle
The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the

fruit and supple tannins, which make it super accessible and very easy drinking.

_____ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d'Alibert, IGT Pays d'Oc @ \$9.99 per bottle
The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. —*Clyde Beffa Jr.*

_____ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ **Special price: \$6.99 per bottle**
Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

Club Italiano Previous Offerings *Notes by Greg St. Clair, K&L's Italian wine buyer.*

_____ Bottle(s) of 2006 Guasti Clemente Barbera d'Asti "Boschetto Vecchio" @ \$19.99 per bottle
This wine reminds me of winter days in Piedmont where piles of burning vine cuttings scent the air without overwhelming your senses and remind you that you're going to be eating something scrumptious at least twice a day. I'd love to sit down to a plate of creamy risotto with porcini and a bottle of Boschetto Vecchio. You should try that too!

_____ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle
A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

_____ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire
I really like this wine. It reminds me of the more "classically" styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

_____ Bottle(s) of 2010 Ferrero IGT Toscana Rosso @ \$11.99 per bottle
A superb wine, with power, richness, balance, aromatics and length. This was an almost effortless vintage for the producers—thank goodness! This 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante blend is a great value, full bodied yet not over ripe. It is full flavored and spicy. I think you'll love the character of this wine, and it will age well over the next decade.

_____ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle
Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese. Fontina would be a good substitute and dressed with a garlic and sage butter it's a manly dish and absolutely delicious.

_____ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle
Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani "Papa Celso" comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level. The grapes for "Papa Celso" come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papa Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

_____ Bottle(s) of 2011 Torre in Pietra "Elephas Rosso" @ \$20.99 per bottle
The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety.

The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

Champagne Club Previous Offerings *Notes by Gary Westby, K&L's Champagne Buyer.*

_____ Bottle(s) of Bruno Michel "Rebelle" Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: "This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed 'Extra' Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle.

_____ Bottle(s) of Bruno Michel Premier Cru Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The vineyard is the source for Bruno's massal selection and was planted in 1964. This wine is composed of the 2007 and 2006 vintages and was given full barrel fermentation in old oak. Like many of the Champagnes of the talented Mr. Bruno "the mayor" Michel, this wine manages to combine friendly breadth and creamy yumminess with top-notch minerality and length. What a wine!

_____ Bottle(s) of 2005 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

A very clean, elegant nose of white flowers, subtle dough, red-cherry Pinot Noir and a touch of Meyer lemon. On the palate the Chardonnay takes over, giving it a racy, clean flavor. This wine is so effortless and easy to drink; all it needs for a pairing is a clean glass and good company.

2011 Jean Paul Droin Chablis

As the weather heats up, nothing beats a nicely chilled glass of Chablis! Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99**

Wine Club Six-Pack Special "Bordeaux Sampler"

Arguably the greatest back-to-back Bordeaux vintages are 2009 and 2010. In this incredible Bordeaux six-pack you get 2 bottles each of: **2009 Pique Caillou Pessac Leognan, 2009 Petit Manou Médoc & 2010 L'Argenteyre Médoc**. At regular K&L retail you would pay \$115.94, with the standard K&L Wine Club discount you would pay \$99.94 (saving \$16) but with our special Wine Club Six-Pack Special "Bordeaux Sampler" **you pay only \$79.94** (save \$20)! If you're a fan of Bordeaux or just love a special deal then don't pass this up.

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We've had a lot of great deals in the past, but this may be our greatest 6-pack deal yet! Get 2 bottles each of **2009 Sequoia Grove Cabernet Sauvignon Napa Valley, 2009 Lancaster Estate "Sophia's Hill Cuvee" Cabernet Sauvignon Alexander Valley & 2010 Robert Craig "Affinity" Napa Valley**. Bought at retail these six bottles would cost you \$249.94; with the standard K&L Wine Club discount you would save \$80 and pay \$169.94. With the 6-pack special price **you pay just \$129.94**, saving \$40 more than your usual discount!